

## Tapas

### **Gambas al Ajillo (Shrimp with Garlic)**

Sautéed shrimp, garlic, red pepper and olive oil - The Classic Tapa! 9

### **Bistro Carpaccio**

Pepper crusted slices of rare beef tenderloin served with aioli 12

### **Calamari**

Calamari lightly battered and fried - served with house made marinara 9

### **Scallops**

Seared scallops (3) with dill cream 9

### **Stuffed Mushroom Caps**

Stuffed with fresh herbs, bleu cheese, bacon and bread crumbs 8

### **Spanish Potato Omelet**

Spanish style potato omelet (Tortilla Espanola) served in a wedge with aioli 6

**Whole Roasted Garlic with Olive Oil** 5

### **Bistro Cheese Board**

Selection of cheeses with fruit and olives 9

## Soup and Salad

### **Tomato Basil Bisque**

Cream based with fresh basil, tomatoes, onions and garlic Bowl .....7 Cup ..... 4

**Soup of the Day** Bowl ..... 7 Cup ..... 4

### **Caesar Salad**

Classic salad with romaine, house made croutons, parmesan and dressing 8

Add grilled chicken breast ... 6

Small Caesar 5

### **Greek Salad**

Romaine with feta, red onion, cucumbers, a medley of olives, boiled egg, tomatoes and vinaigrette 13

### **Caprese Salad**

Fresh mozzarella, Fort Davis tomatoes, fresh basil, olive oil and sea salt 8

### **Bistro Wedge Salad**

Crisp Iceberg wedge topped with crisp bacon, bleu cheese, red onion and Fort Davis tomatoes 8

**Side Salad** 4

## Entrees

### **Steak and Frites**

Classic grilled 12 ounce ribeye steak topped with herbed butter and served with your choice of "frites" or potato of the day 29

### **Beef Bourguignon**

Slow roasted beef with a rich and complex Burgundy wine sauce - served with mushrooms, pearl onions and potatoes. A French Bistro Classic! 19

### **Grilled Salmon Filet**

Grilled 8 oz filet with green peppercorn cream 25

### **Mocha Crusted Pork Tenderloin**

Mocha crusted tenderloin served with redeye gravy 19

### **Mountain Trout**

Whole trout grilled with lemon caper sauce 19

### **Chicken Marsala**

Sautéed boneless chicken breast with a savory mushroom and Marsala wine sauce 18

### **Bistro Burger**

House ground ½ pound chuck patty infused with seasonings and grilled to medium well. Served on a toasted Brioche bun with bistro fries. 11  
Add provolone, cheddar or bleu cheese - 1      Add crispy bacon - 2

**Linguine with Scallops and Shrimp in a dill cream sauce** 20

**Grilled Vegetables over a bed of Quinoa** 16

Add grilled chicken 6      Add 3 grilled jumbo shrimp 7

## Desserts

**A selection of house made desserts – Ask your server for today's selection!** 6

Add ice cream 2

## Kids Plate

**Grilled Cheese or 1/2 Grilled Chicken Breast or Pasta with Butter and Cheese**

Served with choice of Fries or Fresh Fruit 6

## *Blue Mountain Bistro*

AT THE LIMPIA

Please note: Gratuity of 20% will be added to parties of 8 or more. We are unable to split tickets more than four ways per table.

3/6/14